

TASTING MENU

[To begin]

Grilled tomato

Confit in a chamomile, lemon and black garlic infusion, served with burrata on tarragon pesto and grilled palm heart gel.

[First course]

Tapioca in textures

With cauliflower 'a la romana', capers and chipotle mayonnaise, finished with pear and spiced sweet wine osmosis.

[Second course]

Grilled celeriac.

Glazed with rosemary and garlic butter, based on carrot and kabocha curry.

[Desserts]

Cheeses and quince

With wine glaze, cinnamon and Imperial caviar.

Peanuts and pistachio 'Baklava'

With roses cream soup and organic lavender honey.

Welcoming appetizer: Artisan bread and butter made in Boraz.
Optional wine pairing. (25€)

45€

